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## United Kingdom

## Food and Agricultural Import Regulations and Standards

## FAIRS

## 2005

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**Report Highlights:**

This report outlines the requirements for food and agricultural imports into the UK, a member of the European Union. The report aims to assist U.S. exporters with labeling, lists of permitted ingredients, packaging law and import requirements such as health certificates, licenses and duty. It also provides points of contact for UK government bodies that oversee food standards and/or have an involvement in the importing process.

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Includes PSD Changes: No

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**DISCLAIMER:** This report has been prepared by USDA/Foreign Agricultural Service, London, United Kingdom, for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

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## SECTION I. FOOD LAWS

### The UK, a member of the EU

The United Kingdom is a member of the European Union (EU), and so conforms to all EU Directives, Regulations and obligations. We therefore recommend that this report is read in conjunction with the Food and Agricultural Import Regulations and Standards (FAIRS) report produced by the U.S. Mission to the EU in Brussels, Belgium - Report Number: E35054. (Available at <http://www.fas.usda.gov/scripts/attacherep/default.asp>)

The vast majority of food laws of the EU member countries have already been fully harmonized into EU law. Where EU regulatory harmonization is not yet complete, imported product must meet existing UK requirements.

Based on the EU single market principle, all food products legally imported and distributed in one member country of the EU can also be distributed in all other member countries, except in those cases when a country can prove health concerns about the product intended for import. That said, it is expected that the language of the country of sale appears on packaging, and multi-language labeling formats are very common in the EU.

### UK Competent Authority

The UK government agency that has responsibility over all aspects of food safety and standards - from farm to fork - is the UK Food Standards Agency. The Food Standards Act 1999 provides for the Agency to be a UK body accountable to Parliament, the Scottish Parliament, the National Assembly for Wales and the Northern Ireland Assembly. The Agency sets, and audits, standards for the enforcement of food law by local authorities.

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A document entitled "Food Law Guide" is produced annually by the Food Standards Agency. This lists all current UK food regulations in one handy document. It can be downloaded from the following web-site as a .pdf document:

**[www.food.gov.uk/multimedia/pdfs/foodlaw.pdf](http://www.food.gov.uk/multimedia/pdfs/foodlaw.pdf)**

It is, however, intended only as a general guide. For definitive information it is recommended to obtain and consult the appropriate Act, Order or Regulation. All regulatory documents cited in this report are available from the UK government's Stationery Office web site: <http://www.hms.o.gov.uk> To find what you are looking for easily, it is beneficial to know the Statutory Instrument (SI) number of the regulation you wish to obtain. These are listed in the "Food Law Guide" referred to above. It is also possible to order a hard copy of the regulation from The Stationery Office - fees vary depending on the size of the regulation, but are normally between \$3-10. Please refer to Appendix A for contact details for The Stationery Office.

### Major UK Legislation: Food Safety Act

The marketing and sale of foodstuffs in the United Kingdom (UK) is governed by the Food Safety Act 1990. The Act makes it an offence for anyone to sell, or possess for sale, food which:

- has been rendered injurious to health
- is unfit or so contaminated that it would be unreasonable to expect it to be eaten
- is falsely described, advertised or presented
- is not of the nature, substance or quality demanded

The Act addresses inspection, detention and seizure of suspect food, food hygiene inspections and, more relevant for UK domestic production, powers to make prohibition notices to stop a UK factory production. Imported foods can be inspected for safety at any point in the distribution chain, port of entry (by Port Health officials), retail, foodservice or wholesale level (by Trading Standards Officers).

The Act also makes for the defense of "due diligence". In practice, this means that a UK importer, faced with a legal action involving a U.S. product which contravenes the requirements listed above, must show that they took "all reasonable precautions" and exercised all "due diligence" to avoid committing an offence. This, in effect, makes traceability of the product supply chain and its ingredients very important.

### Major UK Legislation: Import Specific Regulations

Apart from the general provisions of the Food Safety Act, the specific Regulations applying to imported food will depend on whether the food is of animal origin or not:

- food that has no animal content e.g. fruit, vegetables, cereals, certain bakery products, herbs, spices, mineral water, fruit juices etc. is covered by The Imported Food Regulations 1984 & 1997 (IFRs)
- food containing animal products e.g. meat, meat pies, salami, pizzas with meat topping, poultry, fish, eggs, milk, dairy products, etc. is covered by the following legislation:
  - The Products of Animal Origin (Import and Export) Regulations 1996 (POAO Regs)
  - The Fresh Meat (Import Conditions) Regulations 1996 (ICRs) (fresh red meat only)
  - The Imported Food Regulations 1984
  - The Importation of Animal Products and Poultry Products Order 1980 (IAPPO)
  - The Specified Risk Material Order 1997

The impact of these regulations means that imports of red meat, bovine embryos and semen, farm and wild game meat, meat products, milk and milk products and porcine semen to the EU from the United States must only originate from EU approved U.S. establishments. Please refer to Section VI for more information on import regulations for general food products and food products of animal origin.

## Enforcement of UK Regulations

The UK enforcement system is based on the "Home Authority Principle". For every UK business (including importers) there is one local authority office that they can call on for advice, guidance and information on consumer protection, trading standards, food safety and composition and regulatory best practice. There are over 70 such regional trading standards offices located throughout the UK. Further information can be found at [www.tradingstandards.gov.uk](http://www.tradingstandards.gov.uk) and [www.lacots.com](http://www.lacots.com).

UK importers are advised to liaise with their local trading standards office when introducing U.S. products to the market. The "Home Authority Principle" aims to provide advice and support to UK businesses to "get it right first time". This local government provision is particularly useful in seeking to resolve composition and labeling issues on U.S. food products.

## SECTION II. LABELING REQUIREMENTS

Labeling requirements fall under the Food Labelling, Standards and Consumer Protection Division of the Food Standards Agency. Currently UK general labeling requirements are laid down in The Food Labelling Regulations 1996 and The Food Labelling (Amendment) Regulations 1998 (which introduce quantitative ingredient declarations (QUID) to be given on food labels for certain ingredients or categories of ingredients used in foods). Product specific labeling requirements also exist for products such as bread, coffee, honey, jam, milk and infant foods. Guidance on UK food labeling regulations can be found at: <http://www.food.gov.uk/foodindustry/guidancenotes/labelregsguidance/>

Although the United States and the United Kingdom share a common language and some common units of measure, U.S. food labels do not comply with EU and hence UK labeling requirements. As mentioned earlier, all food products must comply with the general requirements of the Food Safety Act in that they must not contain any harmful substances or be described in such a way as to mislead the consumer. False claims and descriptions are forbidden under the Trade Description Act. Enforcement of the labeling laws are carried out by the Trading Standards Office of the Local Council to where the UK importer/agent/manufacture is based.

### Checklist

LANGUAGE	British English must be used on all labeling (i.e. colour, not color). Multi-language labeling is permitted throughout the EU.
NAME OF THE FOOD	<p>This may be the name prescribed by law or a name customary in the area where the food is sold or a precise name to be distinguished from products with which it could be confused. The name may be a name and/or description. Trade names, brand names or fancy names are permitted but may not be substituted for the name of the food.</p> <p>The product name, the statement of quantity (weight, volume), and the indication of minimum durability (or a reference to it) must all appear in the same field of vision.</p>
FLAVORS	The name of a food may only be used in a product description to indicate a specific flavor, e.g. "strawberry sauce" if the flavoring is

	<p>wholly or mainly derived from that food. Otherwise the word "flavour" must follow the name of the food, e.g. "strawberry flavour sauce". For chocolate flavor products the chocolate flavor may be derived from non-fat cocoa solids.</p> <p>An illustration representing the flavor of a food may only appear if the flavor is derived wholly or mainly from the food depicted.</p>
LIST OF INGREDIENTS	<p>This should be headed by the word "Ingredients" or for foods to be reconstituted "Ingredients of the reconstituted product" or "Ingredients of the ready to use product" etc., or for foods consisting entirely of mixed fruit, "Ingredients in variable proportion".</p> <p>The ingredients should be listed in descending order of weight, as used at the time of preparation of the food, except water and volatile products should be listed in order of weight in the finished product. Ingredients used in concentrated or dehydrated form and which reconstitute during preparation of the food may be listed as if reconstituted.</p> <p>Constituents of compound ingredients may be listed with the name of the compound ingredient so that the association is clear. Constituents need to be listed if the compound ingredient may be listed by a generic term or if it constitutes more than 25% of the finished product, except the additives present in the compound ingredient must be listed if they have technological function in the finished product.</p> <p>Water must be listed in the correct position unless it is used solely for reconstitution or re-hydration of an ingredient or it forms part of a medium not normally consumed, or added water does not exceed 5% of the finished product.</p> <p>Certain ingredients may be designated by the name of their category group rather than the specific name. These include fats, oils, starch, fish, cheese, spices, herbs, gum bases, crumbs, sugar, dextrose, glucose syrup, milk proteins, cocoa butter, crystallized fruit, vegetables and wine.</p>
GENETICALLY MODIFIED INGREDIENTS	<p>The UK's Genetically Modified and Novel Foods (Labelling) Regulations 2000, and its subsequent amendments, require foods and food ingredients sold to the ultimate consumer (including catering establishments) to be labeled if they are derived from genetically modified soya or maize. In the list of ingredients the words "produced from genetically modified [soya] [maize]" must appear next to (or linked to) the relevant ingredient.</p> <p>The amendments also set a <i>de minimis</i> threshold of 1% for the adventitious contamination of non-biotech material. For such ingredients, there is no need to label them as biotech if they contain less than 1% biotech material. The threshold applies only to ingredients obtained from non-biotech sources; this flexibility does not apply to supplies obtained from sources of unknown origin. Companies also need to demonstrate that their ingredients are of non-biotech origin, and it is possible that the use of documented and audited</p>

	<p>identity preserved systems could satisfy this requirement.</p> <p>These rules were extended on April 18, 2004 when the UK formally implemented the EU Traceability &amp; Labeling (T&amp;L) and Food &amp; Feed (F&amp;F) regulations. The latest regulations cover all food and animal feed that contain any material that comes from GM sources, whether or not any GM material is present in the final product. This includes products such as oils but not food made with the help of genetic modification technology, such as hard cheese. These products, and products such as meat and milk from animals fed on GM feed, will not need to be labeled.</p> <p>Further information is available at:  <a href="http://www.food.gov.uk/gmfoods/gm_labelling">http://www.food.gov.uk/gmfoods/gm_labelling</a></p>
QUANTITATIVE INGREDIENTS DECLARATION (QUID)	<p>UK legislation enforces the EU Directive on QUID. This means that if special emphasis is placed on the presence of an ingredient, the minimum or maximum amount as a % must be declared either next to the name of the food or near the name of the ingredient in the ingredients list. e.g. 15% strawberries on a strawberry ice cream label</p> <p>QUID does not apply to constituents naturally present in foods and which have not been added as ingredients e.g. caffeine (in coffee) and vitamins (in fruit juices). Other exemptions include when products state the drained net weight; where an ingredient is used for the purposes of flavoring; when the wording "with sweeteners" or "with sugar(s) and sweetener(s)" accompanies the name under which a foodstuff is sold; when the addition of vitamins and minerals is subject to nutrition labeling and when foodstuffs are concentrated or dehydrated.</p> <p>Guidance Notes on QUID can be found at:  <a href="http://www.food.gov.uk/multimedia/pdfs/quid.pdf">http://www.food.gov.uk/multimedia/pdfs/quid.pdf</a></p>
WEIGHTS & MEASURES	<p>Net quantities of prepackaged foodstuffs must be given in metric units, followed by the imperial equivalent if so desired, i.e. the metric must come first. (Please refer to Section III Packaging and Container Regulations for more information)</p>
SHELF LIFE DATE MARKS	<p>A statement of minimum durability is required. This must be stated by the words "best before....." followed by storage life as day, month, year and any special storage conditions should be indicated. Or it may be expressed, for foods with shelf life 3 months or less, as "best before....." followed by day, month only; or for foods with shelf life 3 months or more as "best before end....." followed by month, year only.</p> <p>For foods to be consumed within 6 weeks the minimum durability can alternatively be stated by the words "sell by....." followed by day, month plus an indication of storage period from date of purchase plus any special storage conditions. The words "best before...." or "best</p>

	<p>before end....." or "sell by...." must be in the same field of vision as product name but the actual date may appear on a different part of the label provided this is indicated after the words "best before....." or "best before end....." or "sell by.....".</p> <p>In the case of highly perishable foodstuffs the date consisting of the day, the month and possibly the year has to be preceded by the words "use by". The Food Standards Agency has published Guidance Notes on which foods should carry a "use by" date, available at <a href="http://www.foodstandards.gov.uk">www.foodstandards.gov.uk</a></p> <p>Minimum durability need not be stated on foods lasting more than 18 months or for deep-frozen (including quick-frozen) food, also certain specific foods are exempt.</p>
STORAGE CONDITIONS	Any special storage conditions or conditions of use should be stated. Instructions for use should be given if necessary.
CONTACT DETAILS	Name and address of manufacturer or packer, or of a seller in the UK/EU must be stated.
PLACE OF ORIGIN	Imported goods must be clearly marked with a distinct indication of the country of origin, failure to give such particulars might mislead a purchaser to a material degree as to the true origin of the food. The Food Standards Agency has published Guidance Notes on Place or Origin, available at <a href="http://www.foodstandards.gov.uk">www.foodstandards.gov.uk</a>
ARTISTIC LICENSE	Any illustrations used must not be misleading, e.g. showing a cow, when there is no dairy content. The use of wording "serving suggestion" is not illegal but should not be used if this misleads as to the nature of the product.
FOODSTUFFS FOR PARTICULAR NUTRITIONAL PURPOSES (PARNUT)	U.S. requirements do not apply in the UK. These are foods which are claimed suitable for particular nutritional uses for people whose digestion or metabolism is disturbed, or who because of their special physiological condition would benefit from controlled consumption of certain substances. This includes the descriptions "dietary" or "dietetic". All PARNUT foods must give nutritional information and be labeled with compositional aspects of manufacturing process which give the food its characteristics. If the food is specially prepared for that class of persons, the name of the food must be accompanied by an indication of the foods' particular characteristics.
NUTRITIONAL LABELING	<p>Nutritional labeling is compulsory where a nutritional claim appears on the label, in presentation or in advertising, with the exclusion of generic advertising. The only nutrition claims permitted shall be those relating to energy values and, to the following nutrients: protein, carbohydrate, fat, fiber, sodium and prescribed vitamins, and to substances which belong to or which are of the aforementioned nutrients. Nutritional panels are to be found on most UK food and beverage products. Major UK retailers will expect that if a</p> <p>The main point of difference between U.S. and EU/UK nutritional labels is that the EU/UK requires nutrients to be shown per 100g or 100ml. The nutrient amounts may, in addition, be given per quantified serving</p>



	<p>or portion (if number of portions in pack is stated).</p> <p>U.S. Recommended Daily Allowances (RDA's) differ from UK RDA's, therefore figures and statements of percentage contribution of nutrients to the U.S. RDA could be held to be misleading information when sold in the UK. Health claims such as sodium and hypertension; fruits and vegetables and cancer; calcium and osteoporosis are not permitted.</p> <p>The UK's Food Standards Agency has issued Guidance Notes on Nutritional Labeling and Guidelines For The Use Of Certain Nutrition Claims in Food Labelling and Advertising available at <a href="http://www.foodstandards.gov.uk">www.foodstandards.gov.uk</a></p>
SWEETENERS	<p>For a food containing:</p> <p>a) a permitted sweetener, the name should be accompanied by "with sweetener"</p> <p>b) both added sugar(s) and sweetener(s), the name should be accompanied by "with sugar(s) and sweetener(s)"</p> <p>c) aspartame, the food should be marked "contains a source of phenylalanine"</p> <p>d) more than 10% added polyols, the food should be marked: "excessive consumption may produce laxative effects"</p>
ALCOHOLIC BEVERAGES	For any beverage containing more than 1.2% by volume of alcohol, the actual strength by volume must appear on the product label.
PACKAGING GASES	For foods packaged in certain gases: If the durability of a food has been extended by being packaged in a permitted packaging gas, it should be marked "packaged in a protective atmosphere".
PRODUCTS FOR FURTHER PROCESSING	Unlabeled ("bright stack") containers of food to be processed, labeled, or re-packed in the UK are not subject to labeling legislation
BULK PACKED OR INSTITUTIONAL SIZE PRODUCTS	Institutional size products for the HRI sector or bulk packed retail products must conform to the standard labeling regulations. As regards lot marking (see below), the lot mark of a sales unit contained in bulk packaging, for example retail packs enclosed in a wholesale pack, should appear on the outer container in addition to those retail packs.
LOT MARKING	All packaged foodstuffs must bear a lot marking. In accordance with EU/UK legislation, the size of the lot shall be determined in each case by the producer, manufacturer or packing company of the foodstuff in question, or of the first seller established within the European Community. The marking shall be preceded by the letter "L" except in cases where it is clearly distinguishable from other indications on the label. A date mark as set out in the UK's Food Labelling Regulations 1996 i.e. the figures associated with a "best before", "best before end" or "use by" which appears on a product may be used as a lot mark.
STICK-ON LABELS	Stick-on labels meeting UK labeling requirements may be used on a temporary basis. They can be applied prior to export or applied in the UK before retail sale.

BAR CODES	Although the UK has an Electronic Article Number (EAN) system with 13 digits while the U.S. uses Universal Product Codes (UPC) with 12 digits, U.S. bar codes will work perfectly in the UK. The EAN system was designed around the U.S. UPC system. Outer cases must carry traded unit codes (enlarged bar codes) for electronic monitoring of stock movement. The EAN system allows for three different bar code symbols: EAN-13, ITF-14 and EAN-128 to be used on outer cases (traded units). Many UK retailers prefer ITF-14.
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### SECTION III. PACKAGING AND CONTAINER REGULATIONS

Orders made under Section 22 of the UK's Weights and Measures Act 1985 require most pre-packed food to carry on the container an indication of the net quantity of the contents. When sold other than pre-packed, most food is required to be sold either by quantity or by number. Orders made under the Act also limit the quantities in which certain goods (known as prescribed ranges) may be pre-packed when offered for retail sale.

All weights and measures must be given in metric units, followed by the imperial equivalent if so desired. This is the result of amendments to the above Act which resulted in the Weights and Measures Act 1985 (Metrication) (Amendment) Order 1994 and the Units of Measurement Regulations 1994.

ABBREVIATIONS: The following abbreviations of units of weight are allowed:

Imperial		Metric (British spelling)	
pound	lb	kilogramme	kg
ounce	oz	hectogramme	hg
gallon	gal	gramme	g
quart	qt	tonne	t
pint	pt	cubic metre	m <sup>3</sup>
fluid oz	fl oz	cubic centimetre	cm <sup>3</sup>
		litre	l
		decilitre	dl
		millilitre	ml
		centilitre	cl

Note: No 's' may be added to metric abbreviations

The Act also contains type size requirements for indications of both weight and volume, and provides for the 'average' system of quantity control for pre-packed goods, which is designed primarily for application at the point of production or importation and which is indicated next to the weight declaration on the pack by the symbol "e". It requires the packer or importer to ensure that the packages will pass an Inspector's reference test.

**DUAL MARKING** Where dual marking is used the indications must be of equal size and distinct but in close proximity with nothing inserted between them.

**MINIMUM HEIGHT** The minimum height of numbers used to express the numerical value of the weight or volume is as follows (regular fractions must be written with the numerator on top of the denominator and are treated as a single figure for this purpose).

Weight of contents	Capacity of contents	Volume of contents	Minimum size of numbers
Not exceeding 50 g	Not exceeding 5 cl	Not exceeding 5 cl	2 mm
Exceeding 50 g, not exceeding 200 g	Exceeding 5 cl, not exceeding 20 cl	Exceeding 5 cl, not exceeding 200 cl	3 mm
Exceeding 200 g, not exceeding 1 kg	Exceeding 20 cl, not exceeding 1 litre	Exceeding 200 cl, not exceeding 1000 cl	4 mm
Exceeding 1 kg	Exceeding 1 litre	Exceeding 1000 cl	6 mm

Any other characters used in the marking must be at least half the height given in the above table, of uniform size and color and in lower case letters.

Other miscellaneous points to note:

WEIGHT INDICATIONS	<p>Must be clear, legible, conspicuous, prominent and not hidden or obscured. Weight declaration is not required on goods weighing less than 5g or 5ml.</p> <p>One type space must be left between the numerical value of the quantity and the unit or abbreviation of the unit of measurement.</p>
ABBREVIATIONS	<p>Abbreviations should be written in lower case i.e. lb, oz; but litre is allowed to be L or l. No abbreviation of "net" or "gross" is allowed.</p>
IMPERIAL	<p>Where volume is indicated in imperial units as well as metric, the imperial must be in British Imperial fluid ounces, pints, quarts etc.</p> <p>The largest whole imperial units must be used e.g. 1lb 2oz must not be declared as 18oz. Markings up to 40 fluid ounces may be declared as fluid ounces, but above 40 fl oz the pint, quart or gallon must be used..</p>
METRIC	<p>Metric markings of one kilogramme, litre or 0.01 cubic metre or more must be expressed in terms of kilogrammes, litres or cubic metres and fractions of these units. Quantities less than these must be expressed in terms of grammes, centilitres and fraction of centilitre or millilitres, or fractions of a cubic centimetre respectively.</p> <p>Where decimal fractions are used the decimal marker must be a point or comma on the line.</p>

Legislation governing weights and measures comes under the jurisdiction of the UK's Department of Trade & Industry (Consumer Affairs Directorate) - contact details are provided in Appendix A. At a local level enforcement is through Trading Standards Officers.

## Packaging Waste

The UK has implemented the European Directive on Packaging and Packaging Waste (94/62EC) through The Producer Responsibility Obligations (Packaging Waste) Regulations 1997. The UK must meet targets for recovery of packaging waste and recycling of packaging materials in packaging waste each year. UK importers are affected as part of the "packaging chain". Each stage of the "packaging chain" (this is from packaging raw materials manufacturers through to wholesale/retail sellers) is responsible for achieving a different percentage of the whole target e.g. UK importers importing packaged goods to sell are responsible for 53% of the targets on recovery and recycling.

There are also The Packaging (Essential Requirements) Regulations 1998. The main requirement is that no person responsible for packing or filling products into packaging or importing packed or filled packaging into the United Kingdom may place that packaging on the market unless that packaging fulfils the Essential Requirements and the Heavy Metal concentration limits.

Essential Requirements:

- Packaging must be minimal subject to safety, hygiene and acceptance for the packed product and for the consumer
- Noxious or hazardous substances in packaging must be minimized in emissions, ash or leachate from incineration or landfill
- Packaging must be recoverable through at least one of the following:
  - \* Material recycling
  - \* Incineration with energy recovery
  - \* Composting
  - \* Biodegradation

Heavy Metal Limits :

Aggregate heavy metal limits apply to cadmium, mercury, lead and hexavalent chromium. The total by weight should not exceed: 100 ppm

The UK's Department of Trade and Industry has issued Guidance Notes on these regulations available at - <http://www.dti.gov.uk/access/guidehh.html>

## Materials in Contact with Food

This falls into the Food Standards Agency's remit and the main UK legislation on this topic is The Materials and Articles in Contact with Food Regulations 1987. These regulations set out the general requirements that all food contact materials and articles should not transfer their constituents to food in quantities which could endanger human health. These regulations have been amended to include The Plastic Materials and Articles in Contact with Food Regulations 1998, which set an overall migration limit for all food plastics, and establishes "positive lists" of monomers and starting substances permitted for use in the manufacture of food contact plastics.

The 1998 regulation has been amended to extend the lists of substances permitted to be used in the manufacture of plastics intended to come into contact with food. The amendment is known as The Plastic Materials and Articles in Contact with Food (Amendment) Regulations 2000.

#### SECTION IV. FOOD ADDITIVE REGULATIONS

UK food additive regulations (implementing EU legislation and recommendations of the UK's Food Advisory Committee) are drawn up by the Food Standards Agency's Additives and Novel Foods Division.

The main food additive regulations in the UK (which contain positive lists of permitted additives) are listed below. To ensure that your product complies it is necessary to consult this documentation, or alternatively contact the Food Standards Agency's Additives and Novel Foods Division, contact details listed in Appendix A.

YEAR & STATUTORY INSTRUMENT (SI) NO.	TITLE
1992 No. 1978	<p><b>The Food Additives Labelling Regulations 1992</b> (amended by those regulations listed below)</p> <p>These list which food additives are authorized for use in foodstuffs intended for human consumption. These regulations define food additives and lay down labeling requirements at retail and wholesale level for additives sold as such.</p>
1992 No. 1971	<p><b>The Flavourings in Food Regulations 1992</b></p> <p>These regulations define categories of flavorings to be controlled and lay down limits for certain undesirable substances which are present in some flavorings and should be restricted.</p>
1995 No. 3123	<p><b>The Sweeteners in Food Regulations 1995</b></p> <p>These regulations define "sweetener"; list the permitted sweeteners and; by cross-reference, the purity criteria with which they must comply; set down conditions of use for sweeteners in food; control the sale of sweeteners direct to the public (table top sweeteners) and specify additional labeling requirements for these products.</p>
1995 No. 3124	<p><b>The Colours in Food Regulations 1995</b></p> <p>These regulations lay down specific criteria of purity concerning colors for use in foodstuffs. They define "colour" and list the permitted colors and, by cross-reference, the purity criteria with which they must comply; set down conditions of use for colors in food and control the sale of colors direct to the public.</p>
1995 No. 3187	<p><b>The Miscellaneous Food Additives Regulations 1995</b></p> <p>These cover food additives other than colors and sweeteners,</p>

	such as preservatives and emulsifiers. The regulations define each class of miscellaneous food additives and list those that are permitted; they also specify purity criteria and control their sale direct to the public.
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The regulations listed above are the main pieces of legislation, they have been subsequently amended. For a complete listing of UK food law read the Food Standards Agency's "Food Law Guide" document available at: [www.food.gov.uk/multimedia/pdfs/foodlaw.pdf](http://www.food.gov.uk/multimedia/pdfs/foodlaw.pdf)

In addition to the specific regulations listed above, there are also general requirements for additives used as ingredients in foods set down in the Food Labelling Regulations 1996:

Additives used as ingredients in pre-packed foods to perform certain functions must be declared in the labeling by the appropriate category name of the function. This must be followed by their specific name or serial number. The categories are:

Acid	Flour treatment agent
Acidity regulator	Gelling agent
Anti-caking agent	Glazing agent
Anti-foaming agent	Humectant
Antioxidant	Modified starch
Bulking agent	Preservative
Colour	Propellant gas
Emulsifier	Raising agent
Emulsifying Salts	Stabiliser
Firming agent	Sweetener
Flavour enhancer	Thickener

Other points of note from the Food Labelling Regulations 1996 with regard to additives:

FLAVORINGS	Flavorings may be declared by either that name alone or by a more specific name.
ACIDS	If the specific name includes the word "acid", the category name may be omitted.
MODIFIED STARCHES	For these, neither the specific name nor the serial number need be indicated
FUNCTIONS	If an additive serves more than one function in a food the category name which represents its principal function must be used to describe it. Where no category name is available for the function performed by an additive in a food, the additive must be declared in the ingredients list by its specific name. A serial number cannot be used on its own.

## SECTION V. PESTICIDES AND OTHER CONTAMINANTS

Pesticides have significant implications for the food industry. They are widely used by food producers, but have a sensitive public profile and can attract adverse consumer perceptions. Much of the regulatory framework for pesticides is set at European Community (EC) level. UK pesticide regulations are drawn up by the UK's Pesticide Safety Directorate (PSD), an executive agency of the UK's Department of Environment, Food and Rural Affairs (DEFRA).

When pesticides are used, small amounts (residues) may remain in food. There are legal limits on the levels of residues that are permitted when food is put into circulation in the UK. These are known as Maximum Residue Levels or (MRLs). MRLs apply both to food produced in the UK and to food imported from other countries.

The major piece of UK legislation regarding MRLs is known as: The Pesticides (Maximum Residue Levels In Crops, Food and Feeding Stuff) Regulations 1999. These set maximum residue levels (MRLs) for fruit and vegetables, cereals and animal products and came into force February 1, 2000. A series of amendments have been made to these regulations in the interim, as new MRLs are set under the ongoing EC program.

All regulations relating to MRLs are available online at:

**[http://www.pesticides.gov.uk/food\\_safety.asp?id=548](http://www.pesticides.gov.uk/food_safety.asp?id=548)**

In addition, the Pesticides Safety Directorate maintain online resources to communicate all current and proposed MRLs.

- Database search for Maximum Residue Levels for trade in or to the UK

**<https://secure.pesticides.gov.uk/MRLs/>**

- Spreadsheet of all MRLs

**[http://www.pesticides.gov.uk/uploadedfiles/Web\\_Assets/PSD/MRL\\_Spreadsheet.xls](http://www.pesticides.gov.uk/uploadedfiles/Web_Assets/PSD/MRL_Spreadsheet.xls)**

- Potential and Agreed Changes to Maximum Residue Levels (MRLs)

**[http://www.pesticides.gov.uk/food\\_safety.asp?id=546](http://www.pesticides.gov.uk/food_safety.asp?id=546)**

If there is no EC/UK maximum residue limit for a certain pesticide, then any CODEX level in place is used as a guide. Application for registration of pesticides not listed in EC/UK regulations or CODEX must be made to the European Commission. The CODEX online database is available online at: **[http://faostat.fao.org/faostat/pestdes/jsp/pest\\_q-e.jsp?language=EN&version=ext&hasbulk=0](http://faostat.fao.org/faostat/pestdes/jsp/pest_q-e.jsp?language=EN&version=ext&hasbulk=0)**

For simple queries the information section of the Pesticides Safety Directorate answers by Tel/Fax/E-mail.

Pesticides Safety Directorate  
Mallard House, 3 Peasholme Green  
York, YO1 7PX  
Tel: +44 1904 455775  
Fax: +44 1904 455 733  
E-mail: [information@psd.defra.gsi.gov.uk](mailto:information@psd.defra.gsi.gov.uk)  
Internet: [www.pesticides.gov.uk](http://www.pesticides.gov.uk)

## Other contaminants

The UK has other regulations dealing with the chemical safety of food with regard to aflatoxins, arsenic, chemical contaminants, chloroform, extraction solvents, mineral hydrocarbons, tetrachloroethylene, tin, tryptophan, and veterinary medicine residues in animal and animal products. A list of these regulations is available as part of the Food Law handbook available at:

[www.food.gov.uk/multimedia/pdfs/foodlaw.pdf](http://www.food.gov.uk/multimedia/pdfs/foodlaw.pdf)

## SECTION VI. OTHER REGULATIONS & REQUIREMENTS

### Food That Has No Animal Content

Food that has no animal content is covered by The Imported Food Regulations 1997 (IFRs). The IFRs require that imported food from third countries such as the U.S. must not be unsound or unwholesome, e.g. over ripe fruit which does not meet the legal requirements.

Health certificates are generally not required for the import of food that has no animal content. Imports of nuts, nut products, dried figs and dried fig products must comply with the Aflatoxin in Nuts, Nut Products, Dried Figs and Dried Fig Products Regulations 1992 and import of pistachio nuts must only be through specified Border Inspection Posts. For more information contact the Association of Port Health Authorities (APHA) - details listed in Appendix A.

Fresh fruit and vegetables are not generally subject to import licence restrictions. There is a Quota scheme relating to the import of fresh Garlic under CN Code 07032000 from outside the EU. Imports made under the quota will be subject to a reduced Customs duty rate of 9.6%. The specific duty of 1,200 Euros per metric tonne will not be applied. In addition, there is a quota restriction on imports of bananas. Licences are allocated to established traders based on earlier banana imports. There is also some quota set aside for newcomers who have previously imported bananas with a customs value of 1.2 million Euros. Processed fruit and vegetables are also not generally subject to import licence restrictions. However, there is an Import licence quota for the import of preserved mushrooms of the species *Agaricus Spp* from outside the EU. The quota is split between traditional and new traders. 95% of the quota is set aside for traditional importers and 5% of the quota is for new traders. Full details of import license are available from the UK's Rural Payments Agency - contact details are available in Appendix A.

The Entry Price System applies to certain fresh produce imported into the UK/EU:

Apples	Lemons
Apricots	Mandarins
Artichokes	Oranges
Cherries	Peach/Nectarines
Clementines	Pears
Courgettes (Zucchini)	Plums
Cucumbers	Tomatoes
Grapes	

The Entry Price System works by setting a minimum import value, or entry price, for each product depending on the EU season. If the CIF import value of any consignment falls below the entry price the importer will incur a new duty the "tariff equivalent" in addition to the normal customs duty.



Further information on the Entry Price System can be obtained from the Fresh Produce Consortium, their details are given in Appendix B.

### EC Marketing standards

Imports of certain fresh fruit and vegetables are subject to EC Marketing Standards. The full list of the fresh produce crops and the relevant EC legislation is available online at:

<http://www.defra.gov.uk/hort/hmi/common/standard.htm>

In addition, all consignments of products subject to EC Marketing Standards imported into the UK from countries outside of the European Community are required to have a valid certificate of conformity or Certificate of Industrial Use prior to release into free circulation in the European Union (EU Regulation 1148/2001).

The regulations also obliges importers to provide all information necessary for the inspection authority to carry out their checks. The UK has established a system to enable importers to notify the inspection authority via the Internet. This system is called the Procedure for Electronic Application for Certificates from HMI (PEACH) and is now available for trader registration. Registrations can be made online (<http://peach.defra.gov.uk>).

### Phytosanitary Certificates

In general, all plants and some categories of plant produce and products that are permitted to enter the UK from non-EC countries must be accompanied by a phytosanitary ("plant health") certificate. This is essentially a statement that the plants or plant produce or products to which it relates have been officially inspected in the country of origin (or country of despatch), comply with statutory

requirements for entry into the EC, are free from certain serious pests and diseases, and are substantially free from other harmful organisms. The regime is established by EC Plant Health Directive 2000/29/EC and specifies the requirements for phytosanitary certificates. Certain fruit, which require a certificate of conformity, also require a phytosanitary certificate.

There have been recent changes to the EC's plant health regime, including:

- the introduction of charges to cover costs of import inspections;
- a requirement to inspect all consignments of plants and all consignments of some types of plant produce imported from third countries, with scope for agreement to reduce the level of checking for low-risk consignments;
- a requirement that plant health checks be carried out prior to Customs clearance;
- a requirement for importers to provide advance notice to Plant Health Authorities of the imminent arrival of controlled materials

The UK's Department of Environment, Food & Rural Affairs (DEFRA) is in the process of implementing these changes. The charging regime was introduced on April 1, 2005 and more information is available online: <http://www.defra.gov.uk/planth/newsitems/impnews1.htm>

At present, U.S. citrus qualifies for reduced levels of inspection upon entry to the UK. The Directive requires that in order for a trade (a specific commodity from a specific exporting country) to be considered for a reduced level of inspection there has to be an average of 200 consignments per year imported into EU in each of last 3 years and at least 600 inspections carried out over the same period. It also requires a minimum of 200 inspections per year across the EU on trades subject to reduced checks.

A number of trades from the U.S. are among those not qualifying for reduced inspections at the time of writing, including apples, pears and stone fruit. For the latest updates, contact FAS London.

In addition, Defra's Plant Health Guide for Importers provides a range of information concerning the entry of fruit, vegetable and plant materials into the UK. This publication is in the process of being updated to reflect the changes to the EC plant health regime and is available online: <http://www.defra.gov.uk/planth/publicat/importer/impguide.pdf>

### Food Containing Animal Products

The European Union is in the process of harmonizing legislation on imports of animal products. This is a three-layer process that starts with the recognition of a country to export a certain animal product. The U.S. is recognized by the EU for nearly all animal products.

In the second stage, lists of EU approved establishments are drawn up in recognized countries. Various U.S. agencies, including FSIS, APHIS, AMS, and FDA are involved in the listing process. Depending on the commodity, establishments are subject to EU inspections prior to listing and/or to occasional EU audits after listing. Until now, the following products have to be sourced from EU approved establishments: meat products, red meat, wild game meat, farmed game meat, ratites, milk & milk products, animal casings, gelatin, bovine embryos, bovine semen, porcine semen, equine semen and seafood.

The third level is the requirement that all shipments be accompanied by animal health and/or public health certificates signed by U.S. officials to guarantee that individual lots or shipments of products meet Community requirements.

For other products the Community has not yet completed "harmonization" of import requirements. In these cases import regulations are still under the control of the individual Member States. This often results in the 25 Member States maintaining different sets of lists of third countries, lists of establishments, certificate requirements, and inspection programs.

The website of the UK Government's Department for Environment, Food & Rural Affairs (Defra) contains detailed information on the import of all food products of animal origin. This list includes animal casings; apiculture products; blood products for technical use; bones and bone products; bristles, wool, hair and feathers; egg products; fresh meat including offal, and products, of bovine, ovine, caprine, porcine and equine species; frogs legs and snails; gelatin; hides and skins; honey; horns and horn products, hooves and hoof products; hunting trophies; lard and rendered fats; milk and milk products for human consumption; milk and milk products not for human consumption; poultry, rabbit, game - farmed or wild - meat and products; processed animal protein for human consumption; processed animal protein not intended for human consumption; processed petfood, raw material for the manufacture of pet food; raw material, blood, blood products, glands and organs for pharmaceutical use; manure; and whole eggs.

In addition to listing both EU and domestic legislation, the website also provides detailed Trader Information Notes which contain guidance, as applicable, on the EU-approved status of U.S. establishments, the necessary public and animal health certification and import licences and procedures for import:

<http://www.defra.gov.uk/animalh/int-trde/misc/tins/index.htm>

Information is also available directly from:

Imports Branch  
International Animal Health Division  
Defra  
1A Page Street  
London  
SW1P 4PQ  
Fax: 011 44 20 7904 6508  
E-mail: [animalimports@defra.gsi.gov.uk](mailto:animalimports@defra.gsi.gov.uk)

It is important to be particularly careful when exporting processed foods with an animal product content. There is no legislation specifying the percentage of dairy, egg, red meat or poultry meat that a foodstuff must contain to necessitate certification. As such, it is imperative that Defra is consulted to check what, if any, import requirements they may stipulate.

Of course, information is also available from the pertinent USG agencies:

**Meat and Meat Products:**

Food Safety & Inspection Service  
Technical Service Center  
106 South 15th Street  
Omaha, NE 68102  
Tel: (402) 221-7400  
Fax: (402) 221-7438  
Dairy Products:

**Dairy and Dairy Products:**

Dairy Programs  
Agricultural Marketing Service  
U.S. Department of Agriculture  
14th & Independence Ave., S.W., Rm 2968-S  
Washington, D.C. 20090-5751  
Tel: (202) 720-5751  
Fax: (202) 690-3410

Other, including live animals, semen, embryos, hatching eggs, petfood, pig bristles, animal casings, apiculture products, dried bones & products, raw materials for pharmaceuticals, serum, dogchews:

Animal & Plant Health Inspection Service  
Import/Export Animals Staff  
Unit 39  
4700 River Road  
Riverdale, MD 20737-1228  
Tel: (301) 734-8364/3277  
Fax: (301) 734-6402/8226

## General Import Controls

Food from a third country is subject to routine inspection. Port Health Officials (PHOs) have the power to examine, take samples and detain consignments of food if they suspect it is in breach of food legislation. PHOs liaise with Customs and Excise (C&E) officers and may request that a consignment, under C&E control, is presented for Port Health examination. Consignments of imported food may be selected for examination and sampling for a number of reasons:

- type of food
- potential hazard/contamination
- country of origin
- any particular current problems (including EU Commission decisions)
- past history of product/country

The examination may be a documentary check to confirm that the product being imported is as stated on the manifest (or in any customs declaration) e.g. type, weight, quantity, etc. or samples of the food may be taken for chemical analysis or microbiological examination. Whilst these checks are being carried out the consignment may, if a detention notice is served, be detained for up to 6 working days. The consignment can only be released by a written notice from the PHO. The importer is liable for the cost of storage and handling during this time.

If the consignment is thought to be unfit for human consumption it may be detained under the Food Safety Act for a further 21 days pending the results of any further testing. If the results are satisfactory the importer can speak to the PHO to discuss an alternative use for the consignment: voluntary surrender, reprocessing or, in some cases, re-exportation. Or the importer can appeal to a Justice of the Peace against the PHO's decision.

From time to time, when adverse conditions in a third country come to light, the EC will impose additional import conditions on particular items. This may mean that PHOs have to undertake additional checks and sampling of specific products from that country.

## SECTION VII. OTHER SPECIFIC STANDARDS & REGULATIONS

**Honey** - each consignment of honey to the UK must originate from a holding registered within the US, see more at:

<http://www.defra.gov.uk/animalh/int%2Dtrade/misc/tins/apiculture/bal2b.htm>

Honey is also covered at retail by the following regulations:

[http://www.food.gov.uk/foodindustry/guidancenotes/foodguid/honey\\_guidance](http://www.food.gov.uk/foodindustry/guidancenotes/foodguid/honey_guidance)

**Bread** - may only contain lecithins, mono- and di-glycerides of fatty acids, lactic acid esters of mono- and di-glycerides of fatty acids, citric acid esters of mono- and di-glycerides of fatty acids, citric acid esters of mono- and di-glycerides of fatty acids, stearyl tartrate, all GMP; sodium stearyl-2-lactylate, calcium stearyl-2-lactylate maximum 5,000 mg/g. Where a slimming claim is made the bread may contain alpha-cellulose and sodium carboxymethylcellulose, GMP.

**Cheese** - Only soft cheese, whey cheese, processed cheese, cheese spread may contain alginate acid, sodium alginate, calcium alginate, carrageenan, locust bean gum, tragacanth,

acacia, guar gum, xanthan gum, all GMP. Processed cheese and cheese spread may contain sodium carboxymethylcellulose.

**Chocolate** - and chocolate products covered by the chocolate regulations may contain lecithins and/or ammonium phosphatides max 0.5 mg/kg phosphatides. (1.0 mg/kg phosphatides for chocolate/milk chocolate vermicelli and flakes and milk chocolate with 20" minimum milk solids), polyglycerol esters of polycondensed fatty acids of castor oil, maximum 0.5 mg/kg, sorbitan tristearate maximum 1.0 mg/kg, any combination of these emulsifiers and stabilizers (within prescribed limits), maximum 1.5 mg/kg.

**Fresh Fruits and Vegetables** - must conform to EU/UK Quality Standards - information on quality standards is available from the Horticulture Division at the Department of Environment, Food and Rural Affairs, contact details are located in Appendix A or look up [www.defra.gov.uk](http://www.defra.gov.uk) .

**Organic foods** - Organic foods - All organic foodstuffs must conform to EU/UK organic food regulations in addition to the food labeling legislation described above. Organic food legislation is administered by Defra. Importers can apply for an authorization to import organic products into the UK. Before authorization is given, importers must demonstrate that the products to be imported are produced and inspected to standards equivalent to those in operation in the EU. A report on the UK's Organic Food Market was produced by USDA London in March 2003 and provides further information on the regulations and application process for organic foods. This can be found online at:

[http://www.usembassy.org.uk/fas/pdf\\_reports/organic3006.pdf](http://www.usembassy.org.uk/fas/pdf_reports/organic3006.pdf)

**Meat products** - Compositional standards exist for some meat products; this is stated, where relevant, in the "additional comments" column. The meat content must be declared, generally in the form "minimum x % meat" near the list of ingredients. For some whole meat products any added water must be declared (this will be indicated where relevant). The lean meat content must be minimum 65% of the declared meat content, except for meat pies, sausage meat and meat pate, when it must be minimum 50% of the declared meat content.

**Other descriptions** - In the UK "corn syrup" should be called "glucose syrup", "corn syrup solids" should be "glucose syrup solids". "nonfat dry milk" should be "dried skimmed milk" or "skimmed milk powder". "Textured vegetable protein" and similar terms are not specific enough; the vegetable should be specified. The word "seasoning" is not a permitted generic term and the constituents should be correctly specified.

## SECTION VIII. COPYRIGHT/TRADE MARK LAWS

EU/UK copyright/trademark laws are implemented by The Patent Office, an Executive Agency of the Department of Trade and Industry. Exporters wanting to register trademarks/brand names are advised to contact:

The Patent Office  
Concept House, Cardiff Road  
Newport, Gwent NP9 1RH  
Tel: 011 44 1633 814000  
Fax 011 44 1633 814444  
Website: [www.patent.gov.uk](http://www.patent.gov.uk)

## SECTION IX. IMPORT PROCEDURES

UK importers customarily handle all import procedures. The following information is provided to further the U.S. exporter's understanding of the procedures and time-frames which are involved in importing into the UK.

When an importing ship or aircraft arrives at the UK location where goods are to be unloaded, the goods must be 'presented' to Customs (Her Majesty's Customs & Excise or HMCE) by the person who brought them into the EC or the person who assumes responsibility for their onward carriage (this includes freight haulage companies, shipping and aircraft lines). Goods may be presented by:

- using an approved computerized trade inventory system linked to customs; or
- lodging Form C1600A at the designated Customs office

All goods must be presented within 3 hours of their arrival at the place of unloading. After presentation the goods must be covered by a summary declaration containing the information needed to identify the goods. The summary declaration should normally be made at the same customs office as presentation. The summary declaration must be made by:

- the person who conveyed the goods into the EC; or
- the person who assumes responsibility for their onward carriage
- the shipping, airline or haulage company; or
- the representative of any of the above

In the UK the prescribed form of summary declaration is Form C1600. Customs may also accept commercial documents or computer records, if they contain the necessary details. Acceptable commercial documents include:

- bills of lading
- air way-bills
- container manifests
- load lists
- manifests
- consignment records (on computerized inventory systems)

An import declaration is required for goods from third countries such as the U.S. When goods are imported into the UK it is the responsibility of the importer or his authorized agent to declare them to Customs. In most cases a Single Administrative Document (SAD) is used for this purpose. Further information on the SAD can be obtained from H.M. Customs & Excise web site: [www.hmce.gov.uk](http://www.hmce.gov.uk)

In addition to the above paperwork, U.S. products may require import licenses or health certificates, as outlined in Section VI.

All imported goods are liable to be examined by Customs. If goods are selected for examination, the opening, unpacking and re-packing must normally be done by employees of the dock company or an agent of the importer. The examination of goods normally occurs at the place where they are being declared for importation.

Customs duties and other charges that are due must be paid, deferred or secured before the goods are cleared by Customs. It is advisable to show invoices with no freight costs incorporated, only the value of the imported goods, as import duty will be charged on the total amount presented for that shipment. Charges payable on imported goods may include:

- import duties
- 'additional duties' on flour and sugar
- 'countervailing charges' on fruit and vegetables
- 'variable charges' on processed goods
- 'compensatory charges' on oils and fats
- 'extra charges' on eggs, poultry or pig meat
- 'sugar levies' on processed goods with sugar in them
- Value Added Tax (VAT)
- excise duty on alcoholic beverages

The charges payable are linked to the Commodity Code (similar to an HS code, but more detailed) for a particular product. U.S. exporters will need to find out what the Commodity Code for their product, and the associated import duty, is likely to be. This will be necessary in determining a pricing strategy for the product.

To obtain the Commodity Code for your product, contact H.M. Customs & Excise, Tariff Classification Helpline on Tel: 011 44 1702 366077. This service gives a verbal reading on the appropriate code and respective import duty for a particular product. It is also possible to obtain a written ruling on the product's Commodity Code known as Binding Tariff Information (BTI). This service is advisable for more complex food products, as it involves closer consideration of the product's composite ingredients and is legally binding. See information on Classifying Your Goods at:

[http://customs.hmrc.gov.uk/channelsPortalWebApp/channelsPortalWebApp.portal?\\_nfpb=true&\\_pageLabel=pageImport\\_InfoGuides&columns=1&id=CLASSGOODS](http://customs.hmrc.gov.uk/channelsPortalWebApp/channelsPortalWebApp.portal?_nfpb=true&_pageLabel=pageImport_InfoGuides&columns=1&id=CLASSGOODS)

It is also possible to look up the Commodity Code and relevant import duty for your product on the Internet at:

[http://europa.eu.int/comm/taxation\\_customs/dds/en/tarhome.htm](http://europa.eu.int/comm/taxation_customs/dds/en/tarhome.htm)

However, as stated above, rather than making your own estimation of Commodity Code it is advisable to do a BTI for more complex food products.

The UK standard rate of Value Added Tax (VAT) is 17.5%. While UK foodservice outlets must charge the standard rate of VAT on everything they serve, retail food products, in general, do not have VAT on them.

However, some exceptions which do incur VAT are:

- Ice Cream and similar products, and mixes for using them
- Confectionery
- Alcoholic beverages
- Other beverages, and preparations for making them
- Potato chips (crisps) roasted or salted nuts, and some other savory snack products
- Products for home brewing and wine making

VAT can also be a value located somewhere between the Standard (S = 17.5%) and the Zero (Z = 0%) rates. For assistance when a case is less straight forward, contact: the VAT Helpline Tel: 011 44 20 7865 4419, Her Majesty's Customs & Excise web site: [www.hmce.gov.uk](http://www.hmce.gov.uk) or write using the address in Appendix A.

When giving quotations to a UK importer, note that "Free on Board" (FOB) implies FOB ship not backdoor of U.S. facility, i.e. include freight costs to U.S. exit port/airport. Other common terms for quotation include "Delivered UK port" and "Door to Door with or without duty paid".



**APPENDIX A – UK Government Agencies & Affiliated Organizations**

Association of Port Health Authorities (APHA)  
Dutton House  
46 Church Street  
Runcorn, Cheshire WA7 1LL  
Tel: 011 44 1928 580440  
Fax: 011 44 1928 581596

Food Standards Agency (FSA)  
Aviation House  
125 Kingsway  
London WC2B 6NH  
Telephone: 011 44 20 7276 8000  
Fax: 011 44 20 7238 6330  
Email: [helpline@food.gsi.gov.uk](mailto:helpline@food.gsi.gov.uk)  
Website: [www.food.gov.uk](http://www.food.gov.uk)

Rural Payments Agency  
Lancaster House  
Hampshire Court  
Newcastle upon Tyne  
NE4 7YH  
Tel: 011 44 191 226 5050  
Fax: 011 44 191 226 5212  
Website: [www.rpa.gov.uk](http://www.rpa.gov.uk)

Dept of Environment, Food & Rural Affairs  
Nobel House  
17 Smith Square  
London SW1P 3JR  
Tel: 011 44 20 7238 3000 (switchboard)  
Fax: 011 44 20 7238 6591  
Helpline: 011 44 20 7270 8961  
E-mail: [helpline@defra.gsi.gov.uk](mailto:helpline@defra.gsi.gov.uk)  
Website: [www.defra.gov.uk](http://www.defra.gov.uk)

Department of Trade & Industry (dti)  
1 Victoria Street  
London, SW1H 0ET  
Tel: 011 44 20 7215 0334  
Fax: 011 44 20 7215 0315  
E-mail: [dti.enquiries@dti.gsi.gov.uk](mailto:dti.enquiries@dti.gsi.gov.uk)  
Website: [www.dti.gov.uk](http://www.dti.gov.uk)  
**( for Weights & Measures Legislation)**

H.M. Customs and Excise (HMCE)  
Portcullis House  
27 Victoria Avenue  
Southend on Sea, Essex, SS2 6AL  
Tel: 011 44 1702 367 330  
Website: [www.hmce.gov.uk](http://www.hmce.gov.uk)

**(For Tariff Code and Duty Rate Information)**

The Stationery Office  
123 Kingsway  
London  
WC2B 6PQ  
Tel orders: 011 44 20 7242 6393  
Fax orders: 011 44 20 7242 6412  
Website orders can be placed on:  
[www.tso.co.uk](http://www.tso.co.uk)

**(For Copies of UK Regulations, Orders or Acts)**

**APPENDIX B – Local Contacts**

**USDA London Office**

USDA/Foreign Agricultural Service  
American Embassy/Box 48  
24 Grosvenor Square  
London, W1A 1AE  
United Kingdom  
Tel: 011 44 20 7894 0040  
Fax: 011 44 20 7894 0031  
E-mail: [AgLondon@fas.usda.gov](mailto:AgLondon@fas.usda.gov)

FPO Address: American Embassy  
PSC 801, Box 48  
FPO AE 09498-4048

**APPENDIX B – Local Contacts Continued****UK Trade Associations**

Fresh Produce Consortium  
Minerva House  
Minerva Business Park  
Lynch Wood  
Peterborough PE2 6FT  
Tel: 011 44 1733 237117  
Fax: 011 44 1733 237118  
E-mail: [info@freshproduce.org.uk](mailto:info@freshproduce.org.uk)  
Website: [www.freshproduce.org.uk](http://www.freshproduce.org.uk)

British Frozen Food Federation  
3<sup>rd</sup> Floor, Springfield House  
Springfield Road  
Grantham, Lincs, NG31 7BG  
Tel: 011 44 1476 515 300  
Fax: 011 44 1476 515 309  
E-mail: [generaladmin@bff.co.uk](mailto:generaladmin@bff.co.uk)  
Website: [www.bfff.co.uk](http://www.bfff.co.uk)

British Health Food Manufacturer's Association  
63 Hampton Court Way  
Thames Ditton  
Surrey KT7 0LT  
Tel: 011 44 20 8398 4066  
Fax: 011 44 20 8398 5402  
E-mail: [pviner@hfma.co.uk](mailto:pviner@hfma.co.uk)  
(Director: Mrs. Penny Viner)  
Website: [www.hfma.co.uk](http://www.hfma.co.uk)

Food and Drink Federation  
6 Catherine Street  
London, WC2B 5JJ  
Tel: 011 44 20 7836 2460  
Fax: 011 44 20 7836 0580  
E-mail: [marion.owen@fdf.org.uk](mailto:marion.owen@fdf.org.uk)  
Website: [www.fdf.org.uk](http://www.fdf.org.uk)

**APPENDIX C - Non Discriminatory Partial List of UK Formulation and Label Check Experts**

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